

The Deal of the Week by the Glass

'17 Chianti Classico Riserva 12gls/42btl

100% Sangiovese from Palazzo Nuovo winery in Tuscany. This Tuscan gem presents a captivating ruby red hue. Aromas abound, showcasing an array of ripe red and black berries, creating an enticing bouquet. Upon tasting, the wine reveals a velvety texture, with mild tannins seamlessly integrated, offering a beautifully balanced and elegant palate experience. The finish is long and satisfying, leaving a lasting impression of the wine's intricate complexity and refined finesse.

Pairs well with veal, chicken, and beef dishes.

Lavender French 75 13

Lemon infused Gin, Lavender simple syrup, fresh lemon juice, topped with Prosecco

Per Cominciare

Vellutata di Zucca e Patate Cup7/Bwl 9

Butternut Squash & Potato

Capesante al Limone Saporite 18

Seared scallops with a lemon white wine butter sauce served over arugula

Antipasto Saporito (for 2 people) 20

Salame Finocchiona Toscana, Sopressata, Crostini with Spicy Bomba, soft provolone, semi aged Asiago cheese

La Pasta, il Pesce e la Carne

Bucatini con Granchio 24

Imported pasta, blue crab meat, asparagus, cream with a touch of marinara

Branzino alla Piccata con Finocchio 34

Pan roasted South Pacific branzino served with a lemon butter white wine sauce with roasted bell pepper, shallots & fennel

Braciola di Maiale e Arrosto 36

Free range Bone In Pork Chop brined with fresh herbs & mushrooms in a red wine reduction served with an arugula fennel salad and potatoes

I Dolci

Panna Cotta al Frutti di Bosco 12

Creamy and sweet Italian custard served with housemade mixed berries sauce

Gran Gelato Cioccolato 9

Sorbetto alla Limone 9